



Address : 77 Pynsent st, Horsham Vic 3400

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www.saengjanthai.com.au

Banquet A \$50 per person (Minimum 2 people)

Starters

Satay Chicken (2 Skewers) : Grilled marinated chicken skewers served with homemade peanut sauce

Shrimp Dumplings (2 pcs.) : Steamed homemade shrimp dumplings and deep fried garlic on top served with soy sauce

Mains

Massamun Curry Chicken (GF) : A smooth and gentle curry cooked in coconut milk with potatoes, carrot, onion and roasted peanuts

Pad Gra Prow Pal : Stir fried barramundi fillets with onion, garlic, chili and basil

Stream Rice: Thai steamed aromatic rice

Dessert and Hot Drink

Coconut ice cream And Choice of hot drink

Banquet B \$60 per person (Minimum 4 people)

Soup

Tom Yum Prawns(GF) : Original of thai soup, hot and sour with lemon juice, lemongrass, onion, tomatoes and mushroom

Salad

Grill Beef Salad (GF) : Grill beef with tomatoes, onions, coriander, cucumber, lemon juice and chilli dressing

Mains

Green Curry Chicken (GF) : Traditional thai curry made from green curry paste cooked in coconut milk with vegetable and basil

Pad Bai Kra Pow Prawns : Stir fried vegetable with garlic, chilli and basil

Pad Oyster Sauce Beef : Stir fried combination vegetable with oyster sauce

Stream Rice : Thai steamed aromatic rice or **Coconut rice** : Thai rice cook in coconut milk (Extra \$1 per person)

Dessert and Hot Drink

Choice of dessert And Choice of hot drink

Entrees

- 01. Spring Rolls Pork (6 pcs.)** **\$8.90**
Thai spring rolls filled with minced pork and vermicelli served with home made sweet chilli sauce
- 02. Spring Rolls Duck (4 pcs.)** **\$12.90**
Thai spring rolls filled with roasted duck, cabbage and carrot served with home made sweet chilli sauce
- 03. Spring Rolls Prawn (4 pcs.)** **\$9.90**
Deep fried fresh marinated prawn wrapped in spring roll pastry served with home made sweet chilli sauce
- 04. Spring Rolls crab (4 pcs.)** **\$9.90**
Crispy spring rolls with flavour and tender texture to the crab and vegetable filling served with home made sweet chilli sauce
- 05. Spring Rolls Vegetable (4 pcs.)** **\$8.90**
Thai spring rolls filled with vegetable served with home made sweet chilli sauce
- 06. Duck pancake (2 pcs.)** **\$9.90**
Roasted duck breast, cucumber and carrot wrap in home made rosemary pancake
- 07. Curry Puffs chicken (4 pcs.)** **\$8.90**
Thai curry puffs filled with minced chicken, potato, onion, peas, carrot and corn served with home made sweet chilli sauce
- 08. Curry Puffs vegetable (4 pcs.)** **\$8.90**
Thai curry puffs filled with potato, onion, peas, carrot and corn served with home made sweet chilli sauce
- 09. Chicken Mudtabak** **\$14.00**
Roti filled with minced chicken, potato, carrot, onion cooked in curry powder served with home made sweet chilli sauce
- 10. Fish Cakes (5 pcs.) (GF)** **\$9.90**
Deep fried minced fish mixed with red curry paste, fresh beans and kaffir lime leaves served with home made sweet chilli sauce
- 11. Shrimp Dumplings (5 pcs.)** **\$9.90**
Steamed home made shrimp dumplings and deep fried garlic on top served with soy sauce
- 12. Satay Chicken (6 Skewers)** **\$12.90**
Grilled marinated chicken skewers served with home made peanut sauce
- 13. Prawn Crackers** **\$5.00**
Deep fried prawn crackers served with home made peanut sauce

Soup

Choice of : Vegetable \$9.00 Chicken \$9.00 Prawns, Seafood \$10.90

14. Tom Yum (GF)

Original of thai soup, hot and sour with lemon juice, lemongrass, onion, tomatoes and mushroom

15. Tom Kha (GF)

An aromatic soup with coconut milk, lemongrass, onion, tomatoes and mushroom

Salad & Grill

16. Grilled Beef Salad (GF)

\$21.00

Grilled beef with tomatoes, onion, coriander, cucumber, lemon juice and chilli dressing

17. Soft Shell Crab Salad

\$28.00

Deep fried soft shell crab with tomatoes, onion, coriander, carrot, lemon juice, shrimp paste and coconut milk

18. Chicken And Prawns Coco Salad (GF)

\$25.00

Chicken and king prawns with tomatoes, onion, coriander, cucumber, carrot, lemon juice, shrimp paste and coconut milk

19. Gai yang

\$21.00

Charcoal grilled marinated chicken fillets in thai herbs served with home made sweet chilli

20. Moor yang

\$21.00

Charcoal grilled marinated pork fillets in thai herbs served with home made sweet chilli

Chef Recommence

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| 21. Pad Prik Khing Moo Krab | \$24.00 |
| Stir fried crispy pork belly, vegetable, ginger in red curry paste | |
| 22. Pad Gra Prow Pla | \$24.00 |
| Stir fried barramundi fillets with onion, garlic, chilli and basil | |
| 23. Pla Chu Chee | \$25.00 |
| Deep fried barramundi fillets in red curry paste | |
| 24. Pla Lard Khing | \$25.00 |
| Steam barramundi fillets topped with stir fried vegetable and ginger | |
| 25. Pla Lard Prik | \$25.00 |
| Deep fried barramundi fillets topped with fresh chilli, garlic and thai chilli sauce | |
| 26. Pla Sum Rod | \$25.00 |
| Deep fried barramundi fillets topped with sweet and sour sauce | |
| 27. Mix Seafood Basil | \$24.00 |
| Stir fried mix seafood with red capsicum, bean, onion, garlic, chilli and basil | |
| 28. Pad Cha Seafood | \$28.00 |
| Stir fried seafood, eggplant, vegetable, thai herbs and home made chilli paste | |
| 29. Pad pong Karee Soft shell Crab or prawns | \$28.00 |
| Stir fried mixed vegetable with curry powder, onion, spring onion, celery, red capsicum and egg | |
| 30. Massamun Lamb Shank (GF) | \$32.00 |
| 12 hours slow cooked lamb shank in massamun curry, with potato served with roti bread | |
| 31. Asian Green | \$18.00 |
| Stir fried fresh asian green vegetable, tofu and vegetarian sauce | |
| 32. Red Duck Curry (GF) | \$24.00 |
| Roast duck in curry paste cooked in coconut milk, lychee, pineapple, eggplant, cheery tomatoes and basil | |
| 33. Goog ob woonsen | \$25.00 |
| Vermicelli noodle and prawns cook in sauce, ginger, onion, red capsicum, carrot, celery and sesame oil | |

Curry

Choice of : Vegetable And Tofu \$18.00 Chicken, Beef \$20.00
Prawns And Seafood \$24.00

34. Red Curry (GF)

Traditional thai curry made from red curry paste cooked in coconut milk with vegetable and basil

35. Green Curry (GF)

Traditional thai curry made from green curry paste cooked in coconut milk with vegetable and basil

36. Panang Curry (GF)

Thai sweet curry cooked in coconut milk with red capsicum, carrot and bean

37. Massamun Curry (GF)

A smooth and gentle curry cooked in coconut milk with potatoes, carrot, onion and roasted peanuts

38. Yellow Curry (GF)

Traditional thai curry made from yellow curry paste cooked in coconut milk with potatoes, carrot and onion

Stir Fry

Choice of : Vegetable And Tofu \$18.00 Chicken, Beef \$20.00
Crispy pork belly \$21.00 Prawns \$24.00

39. Pad Bai Kra Prow

Stir fried vegetable with garlic, chilli and basil

40. Pad Cashew nut

Stir fried onion, red capsicum, carrot and broccoli in a mild chilli shrimp paste and cashew nut

41. Pad Oyster Sauce

Stir fried combination vegetable with oyster sauce

42. Pad Khing

Stir fried vegetable, mushroom, onion, ginger with ginger sauce

43. Pad Sweet And Sour

Stir fried onion, tomatoes, pineapple and vegetable in thai style sweet and sour sauce

44. Pad Garlic And Pepper

Stir fried meat in garlic and pepper sauce with steam vegetable

45. Pad Satay Sauce

Stir fried mixed vegetable with satay sauce

46. Pad Prik Thai Dam

Stir fried onion, red capsicum and vegetable with black pepper, green pepper sauce

Noodle And Fried Rice

Choice of : Vegetable And Tofu	\$19.00	Chicken, Beef	\$20.00
Crispy pork belly	\$ 20.00	Prawns	\$24.00

47. Pad Thai (GF)

Thai rice noodle stir fried with egg, bean shoots and spring onion

48. Pad see ewe

Stir fried flat rice noodle with egg, chinese broccoli and carrot cook in sweet dark soy sauce

49. Pad Hokkian

Stir fried egg noodle with egg and vegetable

50. Pad Kee Mow

Stir fried flat rice noodle with egg, vegetable, garlic, chilli and basil

51. Thai Fried Rice

Stir fried rice with egg, onion and chinese broccoli

52. Pineapple Fried Rice

Stir fried rice with egg, onion, chinese broccoli, pineapple, cashew nut and curry powder

53. Rice

per serve \$4

54. Coconut Rice

per serve \$5.5

55. Roti Bread with peanut sauce

\$5.5

Desserts

56. Banana Fritter Served With Vanilla Ice Cream	\$8.00
57. Banana Dumping Served With Coconut Ice Cream	\$8.00
58. Saku Pudding Served With Coconut Ice Cream	\$8.00
59. Sticky Rice With Thai Custard	\$8.00
60. Coconut, Vanilla Or Chocolate Ice Cream	\$5.00
61. Triple Ice Cream	\$12.00